



## **CHRISTOPHER BRITTON**

A graduate from the California Culinary Academy in San Francisco, Chef Britton apprenticed under Bradley Ogden of the famed Campton Place Hotel and interned at the Hotel Bel Air in Beverly Hills. In addition, he has experience working for a cruise line, a food broker, and a large catering company.

### **EDUCATION/TRAINING:**

- Cordon Bleu (Formerly California Culinary Academy), Culinary Arts, San Francisco
- 12-month Internship, Campton Place Hotel
- Bachelor's Degree, Stratford University

### **MAJOR ACHIEVEMENTS/AWARDS:**

- 3-star rating – Boston Globe
- 2nd place finish – Chicago Chocolate Dessert Competition
- Certified Executive Chef, ACF
- Accredited Culinary Evaluator, ACF

### **WORK HISTORY:**

- 11 years managing the back-of-the-house operations in restaurants, hotels, catering and fine-dining yachts
- 2 years as a broker chef